SAVOR THE BEST

Thanksgiving Shopping List

Classic dinner for 8–10 • salad for 8 • 12 mini cakes • 24-slice pie

MEAT & PRODUCE

- [ ] 1 whole turkey, 12–15 lb (natural, not pre-salted)
- [ ] Turkey neck for gravy (use the neck from your turkey, if included)
- [ ] Thick-cut bacon: 8 oz plus 6–8 slices
- [ ] 8 apples (4 for salad, 4 for mini cakes)
- [ ] Arugula: 14 oz
- [ ] Onions: 5 regular onions plus 1 red onion
- [ ] Lemons: about 10 (2 whole for turkey; juice and zest for recipes)
- [ ] Garlic: 1 head for turkey, plus 8 cloves
- [ ] Yukon Gold potatoes: 5 lb
- [ ] Sweet potatoes: 4 lb
- [ ] Fresh green beans: 1½ lb
- [ ] Cremini mushrooms: 8 oz
- [ ] Celery: 3 stalks
- [ ] Fennel bulb: 1

FRESH HERBS

- [ ] Rosemary: 3–5 sprigs, plus some for gravy
- [ ] Sage: 3–4 sprigs
- [ ] Thyme: 5–6 sprigs, plus 1 tbsp chopped and some for gravy
- [ ] Parsley: 2 tbsp chopped, plus some for gravy
- [ ] Chives: 1 tbsp chopped, plus garnish

DAIRY & EGGS

- [ ] Large eggs: 24 (2 dozen)
- [ ] Butter: about 6 cups (12 sticks / 3 lb)
- [ ] Heavy cream: 3 cups
- [ ] Half-and-half: 1 cup
- [ ] Whole milk: up to 2 cups
- [ ] Sour cream: 2 cups
- [ ] Soft goat cheese: 8 oz

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Amounts include homemade slab pie crust and the adjusted recipes

BAKERY & PANTRY

- [ ] Country-style bread: 1½ lb
- [ ] All-purpose flour: 7 cups
- [ ] Granulated sugar: 7¼ cups
- [ ] Brown sugar: 1⅔ cups (includes upper end for sweet potatoes)
- [ ] Olive oil: about 2 cups
- [ ] Vegetable oil: 1 cup
- [ ] Chicken broth: 10½ cups
- [ ] Dry white wine: 1½ cups
- [ ] Pumpkin purée: three 15-oz cans
- [ ] Evaporated milk: two 12-oz cans
- [ ] Mini marshmallows: up to 4 cups
- [ ] French fried onions: 1½ cups
- [ ] Candied walnuts: 2 cups
- [ ] Chopped pecans: 1 cup
- [ ] Dijon mustard: 2½ tbsp
- [ ] Mayonnaise: 3 tbsp
- [ ] Light corn syrup: 1 cup
- [ ] Maple syrup: ¼ cup
- [ ] Honey: 2 tbsp
- [ ] Soy sauce: 1 tbsp
- [ ] Vanilla extract: 7 tsp

SPICES & SEASONINGS

- [ ] Kosher salt: 1 tbsp per 4 lb turkey; additional salt for other recipes
- [ ] Ground black pepper: 1½ tsp; ground cinnamon: 2 tbsp
- [ ] Ground nutmeg: 2 tsp; ground ginger: 1½ tsp; ground cloves: ½ tsp
- [ ] Herbes de Provence: 2 tbsp; whole fennel seeds: 2 tbsp
- [ ] Bay leaves: 3; crushed red pepper flakes: ¼ tsp; paprika: for garnish

Check your pantry first. Amounts reflect both desserts and homemade pie crust.
Turkey neck broth is made in the gravy recipe. Buy extra turkey neck only if needed.
For 12 mini cakes, use two 6-cavity pans or bake in batches.